

# PARA OVEN GEL

## OVEN & FOOD PLANT DE-CARBONISER



CODE: F08

**PROFESSIONAL STRENGTH FORMULA •  
LIQUID GEL EFFECTIVELY REMOVES STUBBORN  
VEGETABLE OIL AND FAT CARBONISED DEPOSITS**

### RECOMMENDED USE

Food production equipment, deep fat fryers, cookers, grills, hotplates, extraction systems, filters, steel utensils

### USE FOR:

Carbonised grease & food oil removal.

### DIRECTIONS FOR USE

Use as supplied: For baked on carbon and heavy deposits of grease.

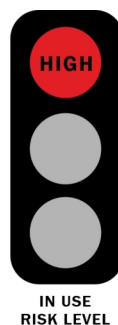
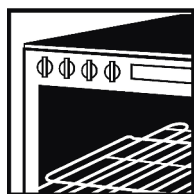
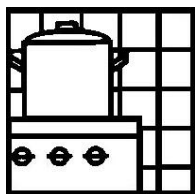
Use a nylon brush to apply an even coat over surface. If possible apply to warm surface (MAXIMUM 50 °c) as this will speed up penetration.

After allowing sufficient time for penetration and decarbonising to take place (approx 10-30 minutes) wipe or rinse off with water.

Depending upon degree of soiling use a heavy duty scourer or scraper to remove any loose debris. Repeat above process if necessary.

**CAUTION:** This is a professional strength product and must be treated with utmost care. Read all product instructions carefully before use.  
Always wear protective clothing.

**N.B.** Not suitable for use on aluminium, zinc, or alkali sensitive materials. Certain plastics and textiles may be adversely affected.



### PACK SIZES



### HEALTH + SAFETY

**EYES:** Rinse splashes to eyes, wash with water immediately.

**PPE:** Wear protective gloves.  
(Alkali resistant) and eye protection.

For full Health & Safety information refer to the Safety Data Sheet.



pH CONCENTRATE



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